



Perched among the hillsides of Bocine in the Val d'Arno di Sopra appellation, the Petrolo Villa (pictured) was established in the early 1700s.



Bòggina C 2018

Val d'Arno di Spora DOC

ESTATE

Petrolo is the definition of a cult winery, with an owner and a story that have helped create its legendary status. Though virtually unknown even in the wine world, the Valdarno di Sopra denomination dates back to the days of the Medici family during the Renaissance, and the area has always been renowned for the winemaking potential of the tiny area of Tuscany near Chianti in which it is located. In the last fifteen years, Petrolo has established itself as one of Tuscany's, and Italy's, great wineries and is renowned above all for producing wines with a distinct regional identity

WINE

Bòggina is a Sangiovese cru and a testament to the winemaking foresight of Petrolo's founder, Gastone Bazzocchi, who planted the vineyard in 1952 and saw the great quality potential of the vineyard early on. Over the years, the vineyard has been replanted little by little with a massale selection to preserve the diversity of the original clones. Bòggina showcases the great expression of a 100% Sangiovese that Petrolo's unique terroir and microclimate are capable of producing.

VINEYARD

Soils: Mostly loam soil, with variable rocky stratifications of schist, marl and sandstone.

Farming: EU Organic Certification since 2016. Natural/sustainable farming since 2004. Dry farming, no tillage, total grassing with mulch management, no use of synthetic pesticides or fertilizers.

WINEMAKING

Variety: 100% Sangiovese

Fermentation: Natural vinification with native yeasts in concrete vats. Soft and frequent pumping over, followed by long macerations whenever possible.

Aging: Malo-lactic fermentation lasting for 16-18 months in French oak 22 hl barrels and 7 hl tonneaux.

Alcohol: 13.5%

VINTAGE

2018 was a very favorable year to viticulture and among the best vintages ever with extraordinary results in the bottle for quality and quantity. Cold temperatures arrived a little later than usual, only in February and the rains came abundant in the spring. The temperatures have remained slightly above average since April and for the rest of the summer but without excess. Precipitation was contained in the summer. These conditions have supported a balanced growth and perfect ripening of the grapes sustaining optimal health conditions.

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James Suckling

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Wine Spectator